

**TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>Trailhead Pizza</i>	DATE <i>D-24-2025</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Danette D Burge</i> EXP <i>06/14/2025</i>	CORRECT MINOR VIOLATIONS BY:

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
✓			1. Demonstration of knowledge; food safety certification 9/18/2014				✓	✓		12. Proper procedures followed for returned and re-service of food				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES								FOOD FROM APPROVED SOURCES			
✓		✓	2. Communicable disease; reporting, restrictions & exclusions				✓			13. Food contact surfaces: clean and sanitized				
✓			3. No discharge from eyes, nose, and mouth							14. Food obtained from approved source				
✓			4. Proper eating, tasting, drinking or tobacco use							15. Shelf stock with completed tags, in good condition, properly stored/displayed			✓	
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Compliance with Gulf Oyster Regulations				
✓			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES				
			TIME AND TEMPERATURE RELATIONSHIPS							✓	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
✓			7. Proper hot and cold holding temperatures						✓	18. Consumer advisory provided for raw or undercooked foods				
✓			8. Time as a public health control: Proper procedures & records						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
✓			9. Proper cooling methods							WATER & WASTE WATER				
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp				
			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
			<i>-9.4, 40.9, 39.2, 38.6, 39.9, 39.6, 38.7</i>				✓			22. Sewage and wastewater properly disposed				
			<i>40.1, 35.7, 7.0, 41.0</i>							VERMIN				
			<i>Quat San.</i>				✓			23. No rodents, insects, birds, or animals				
						OUT							OUT	
			SUPERVISION /PERSONAL CLEANLINESS								PHYSICAL FACILITIES			
			25. Person in charge present and performs duties							39. Adequate ventilation and lighting; designated areas, use				
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate			X	
			GENERAL FOOD SAFETY REQUIREMENTS								41. Wiping cloths: properly used and stored			
			27. Approved thawing methods used, frozen food maintained frozen.							PERMANENT FOOD FACILITIES				
			28. Food separated and protected							42. Plumbing: Plumbing in good repair, proper backflow devices				
			29. Fruits and vegetables washed as required.							43. Garbage and refuse properly disposed; facilities maintained				
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned				
			FOOD STORAGE/ DISPLAY/ SERVICE								45. Premises; personal/cleaning items; vermin-proofing			
			31. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
			32. Consumer self-service facilities properly constructed and maintained							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			33. Food properly labeled & honestly presented							47. No unapproved private homes/ living or sleeping quarters				
			EQUIPMENT/ UTENSILS/ LINENS								48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food				
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension				
			38. Vending machines							53. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Need to get thermometers in every cold hold, need to label sauce bottles and meat thermometers in the deli case with a date. Amazing work with sanitization and temperatures!!*

Reinspection fees will be charged for all subsequent reinspection unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

**TRINITY COUNTY
ENVIRONMENTAL HEALTH**
 61 AIRPORT RD
 P.O. BOX 476
 WEAVERVILLE, CA 96093
 (530) 623-1459

R.E.H.S. *R.A.M.*
RECEIVED BY: *D. Burge*
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DBA/NAME	DATE
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

Large empty rectangular area for recording observations and corrective actions.